



Spice Route Menu

CHEF SRI'S UNIQUE TAKE ON CALIFORNIAN CUISINE USING HIS SOUTHERN INDIAN HERITAGE AND FRESH, SEASONAL INGREDIENTS FROM NORTHERN CALIFORNIA.

* TRUFFLE NAAN

Caramelized Butter, 5 Grams of Australian Black Truffle

SUPPLEMENTAL COURSE \$40.00

SPICE POT

"Chaas," Tamarind Chutney, and Cilantro



POACHED LOBSTER

Spring Peas, Wood Sorrel, Cipollini, and Coastal Curry



DAY BOAT SCALLOP

Dosa, Turmeric, Mustard, and Kale Thovial



ALASKAN HALIBUT

Spiced Lentil Dust, Snow Peas, Baby Leeks, and Spring Herb Broth



GUINEA HEN

Summer Herb Saag, Chanterelle, Purslane, and Spiced Tomato Vinaigrette



HOLI COW!

Cow's Milk Variations with Almonds, Mango, and Saffron

OR

SUPER BLOOM

Rhubarb, Lychee, Yogurt, and Cardamom

SPICE ROUTE MENU 167.00 WINE PAIRING 125.00

Please note a service charge of 20% will be added to parties of five or more

Executive Chef Sriyith Gopinathan



1ST COURSE

SPICE POT V

"Chaas," Tamarind Chutney, and Cilantro

SUMMER V

Heirloom Melon, Macerated Tomato, Cucumber Lime Broth, and Nasturtium

POACHED LOBSTER

Spring Peas, Wood Sorrel, Cipollini, and Coastal Curry

2ND COURSE

HEIRLOOM KALE V

Kale Composition with Fresh Edamame, Shallots, and Black Mustard

DAY BOAT SCALLOP

Dosa, Turmeric, Mustard, and Kale Thoviyal

STEAMED RICOTTA DUMPLINGS V

Bing Cherry Makhani, Eggplant, Chanterelle Mushrooms, and Purslane

ALASKAN HALIBUT

Spiced Lentil Dust, Snow Peas, Baby Leeks, and Spring Herb Broth

3RD COURSE

BRENTWOOD CORN V

Yellow Peach Pachadi, Coconut Rice and Cilantro

LIBERTY DUCK BREAST

Local Porcini, K&J Orchards Cherry Chutney, Almonds

SLOW-ROASTED LAMB

Kasundi, Romano Beans Poriyal, Turmeric Yogurt, and Summer Fruit Pulao

MISHIMA RESERVE WAGYU

White Corn Mousse, Morel Mushrooms and Truffle Jus

SUPPLEMENTAL COURSE \$40.00

4TH COURSE

HOLI COW!

Cow's Milk Variations with Almonds, Mango, and Saffron

SUPER BLOOM

Rhubarb, Lychee, Yogurt, and Cardamom

4-COURSE MENU 129.00 WINE PAIRING 89.00

Please note a service charge of 20% will be added to parties of five or more

Executive Chef Sriyith Gopinathan